



ENTRÉES

Garlic Bread (v)				8.5
Locally baked sourdough bread with whipped herb garlic butter				
Bruschetta (v)				13.5
Locally baked seeded rye bread with whipped Danish feta, semi-dehydrated cherry tomatoes, pickled shallots and basil oil				
Soup of the Day (v) (gfa)				12.5
Served with a piece of our grilled garlic bread				
Shark Bay Scallops				19.5
Panko crumbed scallops with white wine pickled julienne vegetables, citrus aioli and a petite salad				
Thai Beef Salad		Entrée 17	Main	30
Marinated and grilled Black Angus beef served with spinach, julienne vegetables, bean shoots, cucumber, coriander leaves, roasted cashews and chilli lime dressing				
Oysters (gf)				
Served on rock salt with lemon wedges				
	Natural	½ Dozen	22	Dozen 39
	Sriracha Killers	½ Dozen	24	Dozen 40

(gf) gluten free (v) vegetarian (gfa) gluten free available

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MAINS

Barramundi (gfa)	36
Grilled crispy skinned Humpty Doo barramundi with chips, salad and citrus aioli or whipped potato mash and vegetables	
Porterhouse Steak (gfa)	34
250g porterhouse steak cooked to your liking served with pan fried greens and mash or salad and chunky chips with a choice of mushroom, pepper sauce or Boronia Sherry jus	
Pork Belly	35
Confit pork belly, smoked cauliflower puree, whole roasted garlic baby chat potatoes, grilled greens and Baronia Sherry jus	
Bacon Wrapped Chicken (gf)	32
Bacon wrapped roasted chicken breast on the bone, topped with crispy chicken skin and served with chat potatoes roasted in garlic butter, grilled broccolini and roast chicken jus	
Rib Eye Steak (gfa)	46
350g rib eye steak cooked to your liking and served on whipped potato with buttered green vegetables or salad and chunky chips with a choice of mushroom, pepper sauce or Boronia Sherry jus	
Curry of the Day (gf)	32
Chef's choice of curry from around the globe served with rice and your choice of a pappadum or homemade yoghurt bread	
Vegetarian Channa Masala (v)	28
Chickpea and tomato curry with yoghurt and pomegranate molasses served with homemade yoghurt bread	
Beef Burger	22
House-made beef patty, cheese, lettuce, tomato, beetroot relish, local Hellfire Bay smoky BBQ sauce served with chunky chips	

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SIDES

Chunky cut chips, rosemary salt and local Hellfire Bay smoky BBQ sauce (v)	7
Whipped potato mash (v) (gf)	7
Garden salad (v) (gf)	7
Vegetable bowl (v) (gf)	7
Roasted chat potatoes (v) (gf)	8

CHILDREN'S MENU 12 YEARS AND UNDER

Bangers and Mash (gf)	14
Esperance Berkshire pork chipolatas served with potato mash or salad and tomato sauce	
Nuggets and Chips	14
Chicken nuggets and chips served with salad and tomato sauce	
Fish and Chips	14
Grilled Humpty Doo barramundi served with chips, salad and tomato sauce	
Ice Cream	4
Vanilla ice cream served with chocolate or raspberry sauce	

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DESSERTS

Paddy's Dumplings	12
Patrick's nostalgic golden syrup dumplings with vanilla ice cream	
Fresh Fruit Salad (gfa)	12
Served with vanilla ice cream or fresh cream	
Panna Cotta	12
Vanilla bean panna cotta with raspberry compote and whipped cream	
Sticky Date Pudding	12
Warm sticky date and butterscotch pudding served with vanilla ice cream	
Chocolate Peanut Brownie	12
Warm chocolate peanut brownie served with vanilla ice cream	

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